

Never Fail Pie Crust

Step 1

1 cup Crisco
1 cup butter or (parkay or imperial)

Blend together and set aside...

Step 2

4 cups flour
1 tsp. salt

Mix together in a large bowl and set aside...

Step 3

1 egg
1 tablespoon white vinegar
1/3 cup cold water

Mix well...then massage mixture into the
crisco and butter
mixture..you will have liquid left in
bowl...Add this mixture into the flour and
salt and mix together...cover your dough...

Let sit in the refrigerator for atleast 1 hour
or so to set up...roll
your pie crusts on a floured board...

Bake empty shells on 350 degrees

Note : if a pie crusts tears ..you can have
handy a small bowl
of water to do touch up and remend a spot..